

IN THE CLAIMS

Please amend as follows:

1. (Previously Presented) A chewy candy or sugar confectionery analogue having the following properties:
 - an equilibrium relative humidity of at least about 70%; and
 - a chewy transition temperature from about -15°C to 0°C, such that the analogue is in a predominantly glassy state at normal cold storage and distribution temperatures for ice confectioneries but becomes chewy in the mouth when eaten cold, thus simulating the texture of corresponding chewy candy eaten at ambient temperature.
2. (Original) The analogue of claim 1 wherein the chewy transition temperature is from about -12°C to -3°C.
3. (Original) The analogue of claim 1 wherein the equilibrium relative humidity is at least about 75%.
4. (Previously Presented) The analogue of claim 1, comprising at least one ingredient of boiled sugar sweets, gums, jellies, licorice paste, cream paste, aerated confections, chewing gums, or marzipans.
5. (Original) The analogue of claim 4, wherein the ingredient(s) is/are dispersed with water, cooked, and then diluted with an aqueous phase under sufficient pasteurization to achieve a fluid pasteurized mass having the equilibrium relative humidity of at least about 70%.
6. (Original) A process for preparing a composite frozen confectionery product by combining the product of claim 1 with an ice confection which comprises:
 - rapidly cooling a fluid chewy candy mass by first contacting the mass with an ice confection having a temperature of less than about -15°C to form a combination; and
 - conditioning the combination in a medium having a temperature of less than -15°C until the chewy candy mass has undergone a glass transition.

7. (Original) A composite frozen product comprising the candy or sugar confectionery analogue according to claim 1; and a food item.
8. (Original) The product of claim 7, wherein the food item is an ice confection.
9. (Original) The product of claim 8, wherein the ice confection comprises at least one of ice cream, pudding, yogurt, popsicle, slush, or sorbet.
10. (Original) The product of claim 9, wherein the ice confection further comprises at least one of chocolate, flour-based products, or a plurality of fruit or nuts.
11. (Original) The product of claim 9, wherein the ice confection is disposed on a stick or in a push-up tube.
12. (Previously Presented) The product of claim 7, wherein the analogue comprises at least one ingredient of boiled sugar sweets, gums, jellies, licorice paste, cream paste, aerated confections, chewing gums, or marzipans.
13. (Original) The product of claim 7, wherein the chewy transition temperature is from about -12°C to -3°C, and the equilibrium relative humidity is at least about 75%.
14. (Original) The product of claim 7, wherein the analogue is substantially free of crystalline structure.
15. (Original) The product of claim 7, wherein the analogue comprises at least one coloring agent.
16. (Original) The product of claim 7, wherein the analogue comprises at least one sugar, palm oil, and water.

17. (Previously Presented) A composite frozen product comprising a food item; and a chewy candy or sugar confectionery analogue which comprises at least one sugar, palm oil, and water, wherein the analogue has the following properties:

an equilibrium relative humidity of at least about 70%; and

a chewy transition temperature from about -15°C to 0 °C, such that the analogue is in a predominantly glassy state at normal cold storage and distribution temperatures for ice confectioneries but becomes chewy in the mouth when eaten cold, thus simulating the texture of corresponding chewy candy eaten at ambient temperature, wherein the at least one sugar comprises sucrose and corn syrup and the analogue further comprises mango pulp; pectin and citric acid.

18. (Currently Amended) The product of ~~claim 17~~claim 16, wherein the total sugar is present in the analogue in an amount of about 60 to 90 parts, and the palm oil is present in the analogue in an amount of about 2 to 8 parts.

19. (Previously Presented) The product of claim 17, wherein the mango pulp is present in the analogue in an amount of about 5 to 15 parts, the pectin is present in the analogue in an amount of about 0.2 to 1.2 parts, and the citric acid is present in the analogue in an amount of about 0.05 to 0.7 parts.

20. (Original) The product of claim 19, wherein the food item is an ice confection comprising at least one of ice cream, pudding, yogurt, popsicle, slush, or sorbet, the chewy transition temperature of the analogue is from about -12°C to -3°C, and the equilibrium relative humidity of the analogue is at least about 75%.

21. (Currently Amended) ~~The product of claim 7, A composite frozen food product comprising:~~

a chewy candy or sugar confectionery analogue having the following properties:

an equilibrium relative humidity of at least about 70%; and

a chewy transition temperature from about -15°C to 0 °C, such that the analogue is in a predominantly glassy state at normal cold storage and distribution temperatures for ice confectioneries but becomes chewy in the mouth when eaten cold, thus simulating the texture of corresponding chewy candy eaten at ambient temperature; and

a frozen food product, wherein the frozen food product includes a coating of the chewy candy or sugar confectionery analogue.